

- COCKTAILS -

PRESSÉ ROYAL 16

aperol, grapefruit cordial, lemon, sparkling water

MARTINI NIÇOIS 18

grey goose, vermouth blanc, niçoise olives & brine

AGAVE MARMALADE 17

milagro blanco, lime, orange marmalade

CAFÉ IVRE 18

belvedere, espresso, spiced bitter-orange liquor, hazelnut

NOUVEAU CARRÉ 17

knob creek rye, dolin & cap corse rouge, bitters, pastis rinse

LE MOINE 17

green chartreuse, dolin genepy, almond & spiced rum cordial, pineapple, rosemary

LE PRINTEMPS 17

tanqueray, blackberry, thyme, lemon, sparkling water

- WINE -

SPARKLING ROSÉ

CRÉMANT DE BOURGOGNE NV

verre 14.00 / bottle 65.00

BLANC

MUSCADET SÈVRE-ET-MAINE

verre 13.00 / carafe 39.00

ROSÉ

AIX-EN-PROVENCE

verre 13.00 / carafe 39.00

ROUGE

BEAUJOLAIS VILLAGES

verre 14.00 / carafe 42.00

HORS D'OEUVRES

6 Oysters* mignonette	24.00
Tuna Crudo* sauce ravigote	25.00
Shrimp Cocktail	24.00
Sardines en Conserve lemon, Bordier butter	20.00
Artichokes green olive tapenade	14.00
Pâté de Campagne	18.00
French White Asparagus sauce gribiche	22.00
Steak Tartare*	20.00/26.00
Onion Soup gratinée	18.00
Ricotta Ravioli	16.00
Escargots garlic-parsley butter	19.00
Potato Leek Soup	14.00
Gratin au Macaroni Parisian ham	15.00

SALADES ET SANDWICHES

Salade Verte haricots verts, radishes	18.00
Salade Niçoise confit tuna, dijon vinaigrette	27.00
Lobster Salad endive, avocado, lemon aioli	26.00
Beet Salad chèvre, horseradish, pistachio	21.00
Chicken Paillard almonds, picholine olives	27.00
Croque Monsieur / Croque Madame (+\$1).	20.00
Steak Sandwich* onions, gruyère, aioli	32.00
Cheeseburger à l'Américaine*	27.00

STEAK FRITES

Hanger* maître d'hôtel butter	37.00
Filet* sauce au poivre	52.00
Entrecôte* sauce béarnaise	57.00

ENTRÉES

Trout Amandine haricots verts, brown butter	32.00
Grilled Branzino gigante beans, tapenade	37.00
Half Roasted Chicken pomme purée	33.00
Moules Frites white wine, garlic	27.00
Salmon cabbage, trout roe, beurre blanc	34.00
Lamb Tagine medjool dates, almonds, couscous	39.00
Tagliatelle Vert fava beans, bordier butter, lemon	27.00
Lobster Frites garlic-herb butter	64.00
Gruyère Omelette fines herbes	19.00
Beef Bourguignon pomme purée, red wine sauce	42.00

GARNITURES

Haricots Verts	10.00
Sautéed Spinach	10.00
Pommes Purée	10.00
Pommes Frites	10.00
Cauliflower Gratin	14.00

- PLAT DU JOUR -

MONDAY Dorade Royal en Papillote	39.00
TUESDAY Duck Confit	30.00
WEDNESDAY Calf's Liver au Vinaigre	26.00
THURSDAY Dover Sole Grenobloise	63.00
FRIDAY Bouillabaisse	38.00
SATURDAY Rabbit Pappardelle	34.00
SUNDAY Pork Milanese	32.00

FROMAGES PASTIS

A SELECTION OF CHEESES.
C'EST DÉLICIEUX.

SELECTION OF
CHEESES 3 OR 5

\$6 EACH

BREAKFAST	MONDAY - FRIDAY	8:00 AM - 11:00 AM
LUNCH	MONDAY - FRIDAY	11:30 AM - 3:00 PM
MIDDAY	MONDAY - SUNDAY	3:00 PM - 5:00 PM
DINNER	SUNDAY - WEDNESDAY THURSDAY - SATURDAY	5:00 PM - 10:00 PM 5:00 PM - 11:00 PM
BRUNCH	SATURDAY - SUNDAY	10:00 AM - 3:00 PM

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. 042222